



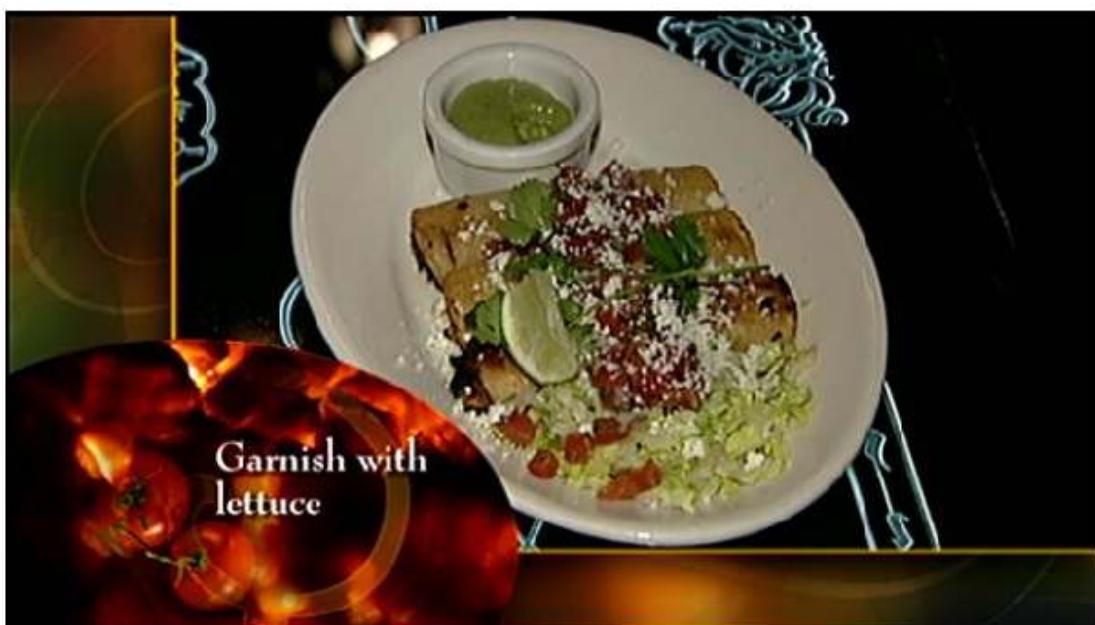
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THURSDAY, MAY 5, 2011

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The Dish: Flautas



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The Dish: Flautas -- The Restaurant: Lolita Cocina & Tequila Bar -- The Chef: Brian Roche

Tweet

Ingredients:

- 2 pounds mahi mahi, medium dice
- 3 each limes, halved
- 2 bunches cilantro, rough chop
- 12 cloves garlic
- 6 cups water
- 2 teaspoon roasted serrano puree
- 6 teaspoons chipotle puree
- 1/4 cup smoked paprika
- 2 tablespoons cumin
- 2 tablespoons lime zest
- 2 cup shredded cheese
- 1 1/2 cups sour cream
- 2 cups roasted corn salsa
- 2 bunches cilantro, chopped
- 6 teaspoons salt

Method:

- Season diced grouper liberally with blackening spice.
- Steam over water, lime halves, 2 bunches cilantro, garlic for 4 minutes.
- Cool fish completely.
- Add serrano and chipotle purees, cheese, sour cream, spices, roasted corn salsa, 2 bunches cilantro and salt together.
- Add cooled fish and gently fold together.
- Flash grill tortillas.
- On half of tortilla, lay out cheese.
- Top with fish mixture.
- Fold tortilla over into half moon.